is added to conspicuous admixture in the computation of total dockage.

- (e) *Ergot.* Sclerotia (sclerotium, sing.) of the fungus, *Claviceps* species, which are associated with some seeds other than canola where the fungal organism has replaced the seed.
- (f) Heat-damaged kernels. Canola and pieces of canola which, after being crushed, exhibit that they are discolored and damaged by heat.
- (g) Inconspicuous admixture. Any seed which is difficult to distinguish from canola. This includes, but is not limited to, common wild mustard (Brassica kaber and B. juncea), domestic brown mustard (Brassica juncea), yellow mustard (B. hirta), and seed other than the mustard group.
- (h) Sclerotia (Sclerotium, sing.). Dark colored or black resting bodies of the fungi Sclerotinia and Claviceps.
- (i) Sclerotinia. Genus name which includes the fungus Sclerotinia sclerotiorum which produces sclerotia. Canola is only infrequently infected, and the sclerotia, unlike sclerotia of ergot, are usually associated within the stem of the plants.

PRINCIPLES GOVERNING THE APPLICATION OF STANDARDS

#### §810.303 Basis of determination.

Each determination of conspicuous admixture, ergot, sclerotinia, stones, damaged kernels, heat-damaged kernels, distinctly green kernels, and inconspicuous admixture is made on the basis of the sample when free from dockage. Other determinations not specifically provided for under the general provisions are made on the basis of the sample as a whole, except the determination of odor is made on either the basis of the sample as a whole or the sample when free from dockage. The content of glucosinolates and erucic acid is determined on the basis of the sample according to procedures prescribed in FGIS instructions.

GRADES AND GRADE REQUIREMENTS

§810.304 Grades and grade requirements for canola.

Crading factors	Grades, U.S. Nos.			
Grading factors	1	2	3	
	Maximum percent limits of:			
Damaged kernels: Heat damaged	0.1	0.5	2.0	
Distinctly green	2.0	6.0 10.0	20.0 20.0	
Conspicuous admixture:     Ergot	0.05 0.05 0.05 1.0 5.0	0.05 0.10 0.05 1.5 5.0	0.05 0.15 0.05 2.0 5.0	
	Maximum count limits of:			
Other material: Animal filth	3 0 1	3 0 1	3 0 1	
U.S. Sample grade Canola that:  (a) Does not meet the requirements for U.S. Nos. 1, 2, 3; or  (b) Has a musty, sour, or commercially objectionable foreign odor; or  (c) Is heating or otherwise of distinctly low quality.				

SPECIAL GRADES AND SPECIAL GRADE REQUIREMENTS

# §810.305 Special grades and special grade requirements.

Garlicky canola. Canola that contains more than two green garlic bulblets or an equivalent quantity of dry or partly dry bulblets in approximately a 500 gram portion.

Nongrade Requirements

#### §810.306 Nongrade requirements.

*Glucosinolates.* Content of glucosinolates in canola is determined according to procedures prescribed in FGIS instructions.

### Subpart D—United States Standards for Corn

TERMS DEFINED

# §810.401 Definition of corn.

Grain that consists of 50 percent or more of whole kernels of shelled dent corn and/or shelled flint corn (Zea mays

#### §810.402

L.) and not more than 10.0 percent of other grains for which standards have been established under the United States Grain Standards Act.

#### §810.402 Definition of other terms.

- (a) *Broken corn.* All matter that passes readily through a 12/64 roundhole sieve and over a 6/64 round-hole sieve sample according to procedures prescribed in FGIS instructions.
- (b) Broken corn and foreign material. All matter that passes readily through a ½4 round-hole sieve and all matter other than corn that remains in the sieved after sieving according to procedures prescribed in FGIS instructions.
- (c) *Classes.* There are three classes for corn: Yellow corn, White corn, and Mixed corn.
- (1) Yellow corn. Corn that is yellow-kerneled and contains not more than 5.0 percent of corn of other colors. Yellow kernels of corn with a slight tinge of red are considered yellow corn.
- (2) White corn. Corn that is white-kerneled and contains not more than 2.0 percent of corn of other colors. White kernels of corn with a slight tinge of light straw or pink color are considered white corn.
- (3) Mixed corn. Corn that does not meet the color requirements for either of the classes Yellow corn or White corn and includes white-capped Yellow corn.
- (d) Damaged kernels. Kernels and pieces of corn kernels that are badly ground-damaged, badly weather-damaged, diseased, frost-damaged, germ-damaged, heat-damaged, insect-bored, mold-damaged, sprout-damaged, or otherwise materially damaged.
- (e) Foreign material. All matter that passes readily through a 6/64 round-

hole sieve and all matter other than corn that remains on top of the 12/64 round-hole sieve according to procedures prescribed in FGIS instructions.

- (f) *Heat-damaged kernels*. Kernels and pieces of corn kernels that are materially discolored and damaged by heat.
- (g) Sieves—(1) 12/64 round-hole sieve. A metal sieve 0.032 inch thick with round perforations 0.1875 (12/64) inch in diameter which are 1/4 inch from center to center. The perforations of each row shall be staggered in relation to the adjacent row.
- (2) 6/64 round-hole sieve. A metal sieve 0.032 inch thick with round perforations 0.0937 (6/64) inch in diameter which are 5/32 inch from center to center. The perforations of each row shall be staggered in relation to the adjacent row.

[52 FR 24418, June 30, 1987, as amended at 52 FR 24437, June 30, 1987; 52 FR 28534, July 31, 1987]

PRINCIPLES GOVERNING THE APPLICATION OF STANDARDS

# §810.403 Basis of determination.

Each determination of class, damaged kernels, heat-damaged kernels, waxy corn, flint corn, and flint and dent corn is made on the basis of the grain after the removal of the broken corn and foreign material. Other determinations not specifically provided for under the general provisions are made on the basis of the grain as a whole, except the determination of odor is made on either the basis of the grain as a whole or the grain when free from broken corn and foreign material.

[52 FR 24418, June 30, 1987; 52 FR 28534, July 31, 1987]

#### GRADES AND GRADE REQUIREMENTS

# §810.404 Grades and grade requirements for corn.

Grade	Minimum test weight per bushel (pounds)	Maximum limits of		
		Damaged kernels		Duelien een
		Heat dam- aged ker- nels (per- cent)	Total (per- cent)	Broken corn and foreign material (percent)
U.S. No. 1	56.0	0.1	3.0	2.0
U.S. No. 2	54.0	0.2	5.0	3.0
U.S. No. 3	52.0	0.5	7.0	4.0